

(19)



Europäisches Patentamt
European Patent Office
Office européen des brevets



(11)

EP 1 382 258 A1

(12)

EUROPEAN PATENT APPLICATION

(43) Date of publication:
21.01.2004 Bulletin 2004/04

(51) Int Cl.7: A21B 7/00

(21) Application number: 03251236.0

(22) Date of filing: 28.02.2003

(84) Designated Contracting States:
AT BE BG CH CY CZ DE DK EE ES FI FR GB GR
HU IE IT LI LU MC NL PT SE SI SK TR
Designated Extension States:
AL LT LV MK RO

(30) Priority: 19.07.2002 KR 2002042592

(71) Applicant: SAMSUNG ELECTRONICS CO., LTD.
Suwon-City, Kyungki-do (KR)

(72) Inventors:

- Lee, Jang-woo
Suwon-City, Kyungki-do (KR)
- Kwon, Yong-hyun
Suwon-City, Kyungki-do (KR)
- Lim, Dong-bin
Paldal-ku, Suwon-city, Kyungki-do (KR)

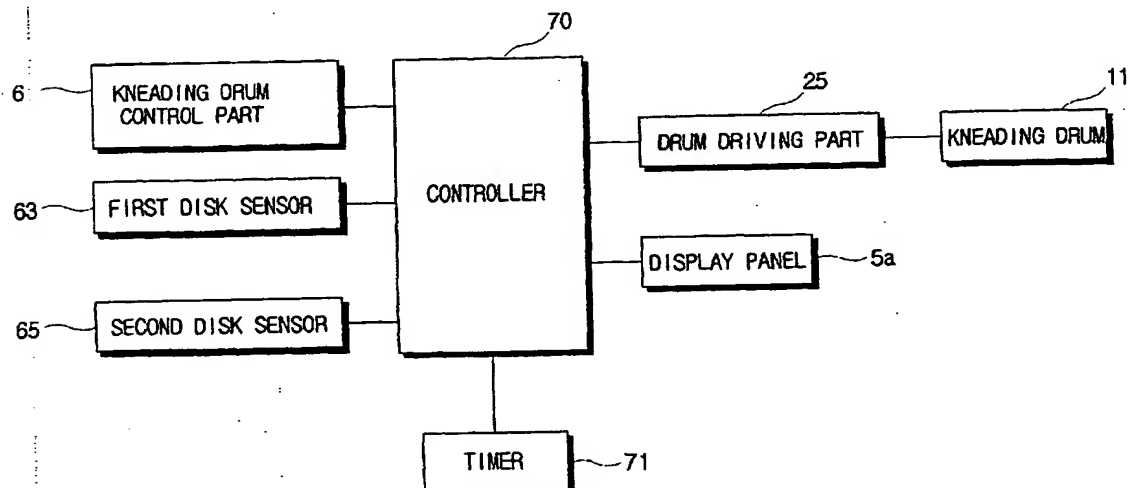
(74) Representative: Brandon, Paul Laurence et al
APPLEYARD LEES,
15 Clare Road
Halifax HX1 2HY (GB)

(54) Bread maker and control method thereof

(57) A bread maker including a main body (1) divided into an oven compartment (10) and an electric component compartment (20); a pair of parallel kneading drums (11, 13) spaced apart from each other inside the oven compartment (10), each kneading drum (11, 13) having a holding part for holding opposite ends of a mixing bag (7) containing ingredients for bread, and reversing rotary direction periodically; a drum driving part (25)

in the electric component compartment (20) rotating the kneading drums (11, 13) in clockwise and counterclockwise directions; a kneading drum control part (6) allowing a user to control rotation of the kneading drums (11, 13) as desired; and a controller (70) controlling the drum driving part (25) to rotate the kneading drums (11, 13) according to user control of the kneading drum control part (6). A corresponding method is also disclosed.

FIG. 5



EP 1 382 258 A1

Description

[0001] The present invention relates to bread makers and to methods of controlling bread makers.

[0002] Generally, making bread is so complicated that it is difficult for an average person to manually make satisfactory bread at home. That is, making the bread includes multiple steps of mixing raw materials (ingredients) such as flour, sugar, yeast, etc., to form a dough; kneading the dough, leavening the dough; baking the dough; and so on.

[0003] Therefore, various bread makers have been developed to allow a user to easily make bread. The bread maker automatically performs the foregoing multiple steps and provides finished bread to the user.

[0004] For example, a bread maker disclosed in Korean Patent Publication No. KR-A-1991-10203 includes a pair of parallel kneading drums at upper and lower parts of an oven compartment that reverse rotary direction periodically, a baking tray between the pair of kneading drums, a heater heating the inside of the oven compartment, a bar code scanner, etc.

[0005] In the bread maker, disclosed in Korean Patent Publication No. KR-A-1991-10203, upper and lower ends of a mixing bag filled with flour, water, etc., are attached to the upper and lower kneading drums, and then the mixing bag is reciprocated up and down for a predetermined period of time, thereby kneading the dough in the mixing bag.

[0006] After completing the kneading of the dough, the mixing bag is automatically separated from the upper kneading drum, and wound on the lower kneading drum, with the dough being squeezed out of the mixing bag and into the baking tray. Thereafter, a heater heats the inside of the oven compartment, thereby leavening and baking the dough for a predetermined period of time.

[0007] The bread is made according to a bar code that is printed on the mixing bag that includes information on kneading time, leavening time, baking time, etc., for a particular recipe. That is, the bar code is read by the bar code scanner and the read data are transmitted to a controller, so that the controller controls the kneading drums, the heater, etc., on the basis of the read data.

[0008] However, while the mixing bag is being reciprocated up and down to knead the dough, if a problem arises during the kneading operation, (e.g., the mixing bag tears or separates from one of the upper and lower kneading drums) a user must stop operation of the upper and lower kneading drums and remove the mixing bag from the upper and lower kneading drums. However, in the conventional bread maker, it is difficult to remove the mixing bag from the upper and lower kneading drums when operation of the upper and lower kneading drums is stopped.

[0009] It is an aim of preferred embodiments of the present invention to provide a bread maker and a control method thereof, in which a user can rotate the kneading

drums stepwise as desired, so that the user can easily and safely remove a mixing bag from the kneading drums when a problem occurs during the kneading operation.

[0010] According to a first aspect of the present invention, there is provided a bread maker including a main body divided into an oven compartment and an electric component compartment; a pair of parallel kneading drums spaced apart from each other inside the oven compartment, each kneading drum having a holding part for holding opposite ends of a mixing bag containing ingredients for bread, and reversing rotary direction periodically; a drum driving part in the electric component compartment rotating the kneading drums in clockwise and counterclockwise directions; a kneading drum control part allowing a user to control rotation of the kneading drums as desired; and a controller controlling the drum driving part to rotate the kneading drums according to user control of the kneading drum control part.

[0011] Suitably, the kneading drum control part includes a user mode button to stop operation of the kneading drums, which hold the mixing bag to allow the user to remove the mixing bag.

[0012] Suitably, the kneading drum control part includes a drum rotating button to rotate the kneading drums in a desired direction and angle to unwind the mixing bag from the kneading drums.

[0013] Suitably, the kneading drum control part includes a drum reset button to reset the kneading drums in an initial state in which the opposite ends of the mixing bag are attached to the kneading drums, and the controller controls the drum driving part to place the kneading drums in the initial state when the drum reset button is pushed.

[0014] Suitably, the bread maker further includes a disk part rotating with one of the kneading drums, and having at least one projection radially extending from a circumference thereof; and a rotation sensing part sensing rotation of the at least one projection of the disk part and outputting pulse signals according to the sensed rotation, wherein the controller controls a rotation rate of the one of the kneading drums based upon the pulse signals output from the rotation sensing part.

[0015] Suitably, the rotation sensing part is a pulse generator comprising a light emitting part and a light receiving part facing each other with the disk part therebetween.

[0016] Suitably, the disk part includes a first disk having a single projection; and a second disk having a plurality of projections along a circumference thereof at regular intervals.

[0017] Suitably, the controller rotates the disk part to make the rotation sensing part sense the projections of the first disk and the second disk according to selection of the kneading drum control part, and stops rotation of the kneading drums and displays an error message when the rotation sensing part does not output any pulse signals within a predetermined allowable time after se-

lection of the kneading drum control part.

[0018] According to a second aspect of the present invention, there is provided a method of controlling a bread maker having a main body divided into an oven compartment and an electric component compartment, a pair of parallel kneading drums spaced apart from each other inside the oven compartment to which are attachable opposite ends of a mixing bag containing ingredients for bread, the kneading drums reversing rotary direction periodically, and a drum driving part in the electric component compartment rotating the kneading drums, the method including stopping operation of the kneading drums, which hold the mixing bag; allowing a user to adjust a rotating direction and a rotating angle of the kneading drums; rotating the kneading drums according to the adjusted rotating direction and angle; and removing the mixing bag from the kneading drums.

[0019] Suitably, the method further includes resetting the kneading drums in an initial state, in which the opposite ends of the mixing bag are attached to the kneading drums, after removing the mixing bag.

[0020] Suitably, the bread maker includes a disk part rotating with one of the kneading drums, and having at least one projection radially extending from a circumference thereof; and a rotation sensing part sensing rotation of the at least one projection of the disk part and outputting pulse signals according to the sensed rotation, and wherein the adjusted rotation direction and rotation angle of the kneading drums are controlled based upon the pulse signals.

[0021] Suitably, the rotation sensing part is a pulse generator comprising a light emitting part and a light receiving part facing each other with the disk part therebetween.

[0022] Suitably, the bread maker includes a kneading drum control part to rotate the kneading drums in a desired direction and angle, and wherein said allowing the user to adjust the rotation direction and the rotation angle of the kneading drums comprises allowing the kneading drums to rotate while the rotation sensing part senses the at least one projection of the disk part each time the kneading drum control part is selected.

[0023] Suitably, the method further includes stopping rotation of the kneading drums and displaying an error message when the rotation sensing part does not output any pulse signals within a predetermined allowable time after selection of the kneading drum control part.

[0024] These together with other aspects and advantages which will be subsequently apparent, reside in the details of construction and operation as more fully hereinafter described and claimed, reference being had to the accompanying drawings forming a part thereof, wherein like numerals refer to like parts throughout.

[0025] The present invention will become apparent and more readily appreciated from the following description of the embodiments, by way of example only, taken in conjunction with the accompanying drawings, of which:

Figure 1 is a perspective view of a bread maker according to an embodiment of the present invention;

Figure 2 is a perspective view of an electric component compartment of the bread maker shown in Figure 1;

Figure 3 is an exploded perspective view of a rotation sensing part of the bread maker shown in Figure 2;

Figure 4 is a front view of a mixing bag used in the bread maker according to the embodiment of the present invention;

Figure 5 is a control block diagram of the bread maker according to the embodiment of the present invention; and

Figure 6 is a control flowchart of the bread maker according to the embodiment of the present invention.

[0026] Hereinafter, an embodiment of the present invention will be described in detail with reference to the attached drawings, wherein the like reference numerals refer to the like elements throughout. The present invention may, however, be embodied in many different forms and should not be construed as being limited to the embodiment set forth herein; rather, this embodiment is provided so that the present disclosure will be thorough and complete, and will fully convey the concept of the invention to those skilled in the art.

[0027] As shown in Figures 1 through 3, a bread maker according to an embodiment of the present invention includes a main body 1 divided into an oven compartment 10 and an electric component compartment 20, a door 3 in the front of the main body 1 to open and close the front opening of the oven compartment 10, and a control panel 5 in the front of the main body 1. The control panel 5 includes a rotatable knob 5b, for example, which a user uses to control operation of the bread maker, a display panel 5a displaying an operating state of the bread maker, and a kneading drum control part 6 allowing the user to control upper and lower kneading drums 11 and 13 (described below).

[0028] The kneading drum control part 6 includes a user mode button 6a to stop the upper and lower kneading drums 11 and 13 from operating and allow the user to select a mixing bag removal mode when the kneading operation does not operate properly, a drum rotating button 6b to rotate the upper and lower kneading drums 11 and 13 stepwise in a desired rotation direction and angle, and a drum reset button 6c to reset the upper and lower kneading drums 11 and 13 after removing a mixing bag 7.

[0029] Inside the oven compartment 10, the upper and lower kneading drums 11 and 13 are provided in

parallel and rotate in clockwise and counterclockwise directions. Opposite ends 8 of the mixing bag 7 (refer to Figure 4) filled with raw materials (ingredients) for bread are attached to projections 12 on the upper and lower kneading drums 11 and 13, and the mixing bag 7 is wound on the upper and lower kneading drums 11 and 13.

[0030] In a lower part of the oven compartment 10, there is a baking tray 15 in which the kneaded dough is baked between the upper and lower kneading drums 11 and 13. The baking tray 15 includes first and second trays 15a and 15b, each having an "L"-shaped section symmetrical to one another that combine into a box shape having an open top. In an upper part of the oven compartment 10, a pair of squeezing members 17 is between the upper kneading drum 11 and the baking tray 15 to knead the dough contained in the mixing bag 7 within the baking tray 15, preventing the dough from moving outside the baking tray 15.

[0031] At upper and lower parts of the inside walls of the oven compartment 10 and the door 3 are heaters 19 for heating the inside of the oven compartment 10.

[0032] The electric component compartment 20 includes a first component compartment 21 placed beside the oven compartment 10 and a second component compartment 23 placed behind the oven compartment 10. Inside the first component compartment 21 is a drum driving part 25 that rotates the upper and lower kneading drums 11 and 13 in clockwise and counterclockwise directions. Inside the second component compartment 23 is a bar code scanner 29 that reads a bar code 9 printed on or applied to the mixing bag 7 that is wound on the upper and lower kneading drums 11 and 13. The bar code scanner 29 may move near to, and distantly from, an outer circumference of the upper kneading drum 11.

[0033] The drum driving part 25 includes a motor 26 that rotates the lower kneading drum 13, and a belt 27 that transmits a rotary movement of the lower kneading drum 13 to a rotation shaft 28 of the upper kneading drum 11.

[0034] A rotation sensing part 40 senses rotation of at least one of the upper and lower kneading drums 11 and 13 and outputs pulse signals corresponding to the sensed rotation. A controller 70 (described below) controls the upper and lower kneading drums 11 and 13 according to the pulse signals output from the rotation sensing part 40.

[0035] The rotation sensing part 40 includes a disk part 41 attached to the rotation shaft 28 of the upper kneading drum 11, and a rotation sensor 61 placed near the disk part 41 that outputs a pulse signal by sensing the rotation of the disk part 41.

[0036] The disk part 41 includes a first disk 36 that allows the rotation sensor 61 to sense one revolution of the upper kneading drum 11, and a second disk 37 that allows the rotation sensor 61 to sense a rotation of the upper kneading drum that is less than one complete turn.

[0037] The first disk 36 is a circular plate 43, which is separated from the second disk 37 by a cylindrical part 52 and connected to the rotation shaft 28 of the upper kneading drum 11 using a washer 54 and a bolt 56. The circular plate 43 is formed with a single projection 44 radially extended therefrom. Hence, the first disk 36 rotates with the upper kneading drum 11 and allows the rotation sensor 61 to sense one revolution of the upper kneading drum 11.

[0038] The second disk 37 is a circular plate 47 with a shaft combining hole 46 used to attach the circular plate 47 to the rotation shaft 28 of the upper kneading drum 11. The circular plate 47 has a plurality of slots 49 along the circumference thereof at regular intervals, forming a plurality of projections 48. For example, in the embodiment shown in Figure 3, the second disk 37 has twenty-four slots 49, forming twenty-four projections 48. Hence, the second disk 37 rotates with the upper kneading drum 11 and allows the rotation sensor 61 to sense a rotation of the upper kneading drum 11 that is less than one revolution.

[0039] The rotation sensor 61 includes a first disk sensor 63 sensing the single projection 44 of the first disk 36 and outputting one pulse signal per revolution of the upper kneading drum 11, and a second disk sensor 65 sensing the twenty-four projections 48 of the second disk 37 and outputting twenty-four pulse signals per revolution of the upper kneading drum 11. That is, while the upper kneading drum 11 makes one revolution, the first and second disk sensors 63 and 65 output one and twenty-four pulse signals, respectively.

[0040] The first and second disk sensors 63 and 65 are each used as a pulse generator, and include light emitting parts 63a and 65a that emit a sensing signal such as infrared rays toward the first and second disks 36 and 37, and light receiving parts 63b and 65b that face the light emitting parts 63a and 65a, respectively, across the first and second disks 36 and 37 and receive the light emitted from the light emitting parts 63a and 65a, respectively.

[0041] The first disk sensor 63 senses when the single projection 44 of the first disk 36 interrupts the light emitted from the light emitting part 63a to the light receiving part 63b, thereby outputting one pulse signal per one complete turn of the upper kneading drum 11.

[0042] The second disk sensor 65 senses when the twenty-four projections 48 of the second disk 37 interrupt the light emitted from the light emitting part 65a to the light receiving part 65b, thereby outputting twenty-four pulse signals per revolution of the upper kneading drum 11.

[0043] The rotation sensor 61 transmits the pulse signals output from the first and second disk sensors 63 and 65 to the controller 70, and the controller 70 determines a rotation rate of the upper kneading drum 11 based upon the output pulse signals. Thus, the controller 70 controls the motor 26 of the drum driving part 25 to rotate the upper and lower kneading drums 11 and 13

according to the determined rotation rate thereof, thereby causing the mixing bag 7 to be properly reciprocated up and down.

[0044] Thus, as shown in Figure 5, the bread maker according to the embodiment of the present invention includes the kneading drum control part 6 with the user mode button 6a, the drum rotating button 6b, and the drum reset button 6c, and the controller 70 controlling the drum driving part 25 to rotate the upper and lower kneading drums 11 and 13 according to selection of the respective buttons of the kneading drum control part 6.

[0045] The drum rotating button 6b is used to select the rotating direction of the upper and lower kneading drums 11 and 13. For example, the drum rotating button 6b may be divided into a clockwise rotating selection part and a counterclockwise rotating selection part. Each time the drum rotating button 6b is pushed, the upper and lower kneading drums 11 and 13 rotate simultaneously in the same direction at a predetermined angle.

[0046] The controller 70 determines and controls the rotation rate of the upper kneading drum 11 based upon the pulse signal output from the first and second disk sensors 63 and 65 and time measured by a timer 71 described below. The controller 70 controls rotation of both the upper and lower kneading drums 11 and 13 at predetermined angles, (e.g., at an angle of 30°) each time the drum rotating button 6b is pushed. Hence, the user can rotate the upper and lower kneading drums 11 and 13 in a stepwise manner. In other words, the mixing bag 7 can be unwound from the upper and lower kneading drums 11 and 13 by repeatedly pushing the drum rotating button 6b. Thus, the user can easily and safely remove the mixing bag 7 from the upper and lower kneading drums 11 and 13.

[0047] After the drum rotating button 6b is pushed, the timer 71 begins measuring time and if no pulse signal is generated within a predetermined allowable time, the controller 70 determines that the mixing bag 7 or extraneous matter is entangled in the upper or lower kneading drum 11 or 13, and displays an error message on the display panel 5a.

[0048] For safety reasons, the controller 70 controls the upper and lower kneading drums 11 and 13 to rotate more slowly when the drum rotating button 6b is pushed than when the upper and lower kneading drums 11 and 13 rotate to knead the dough.

[0049] After removing the mixing bag 7, when the drum reset button 6c is pushed, the controller 70 rotates the upper and lower kneading drums 11 and 13 to an initial position at which the opposite ends 8 of the mixing bag 7 may be attached.

[0050] Thus, when the kneading operation does not operate properly, the bread maker according to the embodiment of the present invention is controlled as follows. Referring to Figure 6, first, the user mode button 6a is pushed to stop the upper and lower kneading drums 11 and 13 from operating (S1). Thereafter, the

drum rotating button 6b is pushed to select the rotating direction and the rotating angle of the upper and lower kneading drums 11 and 13 to unwind the mixing bag 7 from the upper and lower kneading drums 11 and 13 (S3). As the drum rotating button 6b is repeatedly pushed, the upper and lower kneading drums 11 and 13 rotate in the selected rotating direction at a predetermined angle per push of the drum rotating button 6b (S5). Simultaneously, the controller 70 determines whether pulse signals are output from the second disk sensor 65 within the predetermined allowable time, based upon time measured by the timer 71 (S9). If a pulse signal is generated within the predetermined allowable time, the controller 70 determines that the upper and lower kneading drums 11 and 13 are rotating normally, and controls the upper and lower kneading drums 11 and 13 to rotate stepwise each time the drum rotating button 6b is pushed (S11). However, if no pulse signal is generated within the predetermined allowable time, the controller 70 determines that the mixing bag 7 or extraneous matter is entangled in the upper or lower kneading drum 11 or 13, and displays an error message on the display panel 5a (S10).

[0051] As the upper and lower kneading drums 11 and 13 are stepwise rotated to unwind the mixing bag 7 therefrom, a user can easily and safely remove the mixing bag 7 from the upper and lower kneading drums 11 and 13. After removing the mixing bag 7, when the drum reset button 6c is pushed (S13), the controller 70 rotates the upper and lower kneading drums 11 and 13 to place the projections 12 at an initial position at which the opposite ends 8 of the mixing bag 7 may be attached to the projections 12 (S15). According to the embodiment of the present invention, when a problem occurs during the kneading operation, a user can stop the kneading drums 11 and 13 and stepwise rotate the kneading drums 11 and 13 as desired to easily and safely removing the mixing bag 7 from the kneading drums 11 and 13. After removing the mixing bag 7, the kneading drums 11 and 13 are automatically reset for easy attachment of the mixing bag 7.

[0052] As described above, this embodiment of the present invention provides a bread maker and a control method thereof, in which a user can rotate kneading drums stepwise as desired, so that a user can easily and safely remove a mixing bag from the kneading drums when the kneading operation malfunctions.

[0053] Although an embodiment of the present invention has been shown and described, it will be appreciated by those skilled in the art that changes may be made in these embodiments without departing from the principles and spirit of the invention, the scope of which is defined in the appended claims and their equivalents.

[0054] Attention is directed to all papers and documents which are filed concurrently with or previous to this specification in connection with this application and which are open to public inspection with this specification, and the contents of all such papers and documents

are incorporated herein by reference.

[0055] All of the features disclosed in this specification (including any accompanying claims, abstract and drawings), and/or all of the steps of any method or process so disclosed, may be combined in any combination, except combinations where at least some of such features and/or steps are mutually exclusive.

[0056] Each feature disclosed in this specification (including any accompanying claims, abstract and drawings) may be replaced by alternative features serving the same, equivalent or similar purpose, unless expressly stated otherwise. Thus, unless expressly stated otherwise, each feature disclosed is one example only of a generic series of equivalent or similar features.

[0057] The invention is not restricted to the details of the foregoing embodiment(s). The invention extends to any novel one, or any novel combination, of the features disclosed in this specification (including any accompanying claims, abstract and drawings), or to any novel one, or any novel combination, of the steps of any method or process so disclosed.

Claims

1. A bread maker comprising:

a main body (1) divided into an oven compartment (10) and an electric component compartment (20);

a pair of parallel kneading drums (11, 13) spaced apart from each other inside the oven compartment (10), each kneading drum (11, 13) having a holding part for holding opposite ends of a mixing bag (7) containing ingredients, and reversing rotary direction periodically;

a drum driving part (25) in the electric component compartment (20) rotating the kneading drums (11, 13) in clockwise and counterclockwise directions;

a kneading drum control part (6) allowing a user to control rotation of the kneading drums (11, 13) as desired; and

a controller (70) controlling the drum driving part (25) to rotate the kneading drums (11, 13) according to user control of the kneading drum control part (16).

2. The bread maker according to claim 1, wherein the kneading drum control part (6) comprises a user mode button (6a) to stop operation of the kneading drums (11, 13), which hold the mixing bag (7) to allow the user to remove the mixing bag (7).

3. The bread maker according to claim 1 or 2, wherein the kneading drum control part (6) comprises a drum rotating button (6b) to rotate the kneading drums (11, 13) in a desired direction and angle to unwind the mixing bag (17) from the kneading drums (11, 13).

4. The bread maker according to claim 3, wherein as the user repeatedly pushes the drum rotating button (6b), the kneading drums (11, 13) rotate in the desired direction at a predetermined rotation angle with each push of the drum rotation button (6b).

5. The bread maker according to any preceding claim, wherein the kneading drum control part (6) comprises a drum reset button (6c) to reset the kneading drums (11, 13) in an initial state in which the opposite ends of the mixing bag (7) are attached to the kneading drums (11, 13), and the controller (70) controls the drum driving part (25) to place the kneading drums (11, 13) in the initial state when the drum reset button (6c) is pushed.

6. The bread maker according to claim 5, further comprising:

a disk part (41) rotating with one of the kneading drums, and having at least one projection (44, 48) radially extending from a circumference thereof; and

a rotation sensing part (40) sensing rotation of the at least one projection of the disk part (41) and outputting pulse signals according to the sensed rotation,

wherein the controller (70) controls a rotation rate of the one of the kneading drums (11, 13) based upon the pulse signals output from the rotation sensing part (40).

7. The bread maker according to claim 6, wherein the rotation sensing part (40) is a pulse generator comprising a light emitting part (63a, 65a) and a light receiving part (63b, 65b) facing each other with the disk part (41) therebetween.

8. The bread maker according to claim 7, wherein the disk part (41) comprises:

a first disk (36) having a single projection (44); and

a second disk (37) having a plurality of projections (48) along a circumference thereof at regular intervals.

9. The bread maker according to claim 8, wherein the

controller (70) rotates the disk part (41) to make the rotation sensing part (40) sense the projections (44, 48) of the first disk (36) and the second disk (37) according to selection of the kneading drum control part (25), and stops rotation of the kneading drums (11, 13) and displays an error message when the rotation sensing part (40) does not output any pulse signals within a predetermined allowable time after selection of the kneading drum control part (6).

10. The bread maker according to claim 8 or claim 9, wherein if the pulse signals are generated within the predetermined allowable time, the controller (70) determines that the kneading drums (11, 13) are rotating normally and controls the kneading drums (11, 13) to rotate stepwise with each push of the drum rotating button (6b).

11. The bread maker according to any one of claims 8-10, wherein the rotation sensing part (40) senses one revolution of the one of the kneading drums (11, 13) using the first disk (36), and a disk sensor (63) senses rotation of the one of the kneading drums (11, 13) that is less than one revolution using the second disk (37).

12. The bread maker according to any one of claims 8-11, wherein the rotation sensing part (40) outputs one pulse signal per revolution of the one of the kneading drums (11, 13), and outputs a number of pulse signals per revolution of the one of the kneading drums (11, 13) equal to the number of projections (48) on the second disk (37).

13. The bread maker according to any one of claims 8-12, wherein the kneading drums (11, 13) comprise an upper kneading drum (11) and a lower kneading drum (13).

14. The bread maker according to claim 13, wherein the drum driving part (25) comprises a motor (26) to rotate the lower kneading drum (13) and a belt (27) connecting the lower kneading drum (13) to the upper kneading drum (11), the belt transmitting a rotary movement of the lower kneading drum (13) to the upper kneading drum (11).

15. The bread maker according to claim 14, wherein the controller (70) determines a rotation rate of the upper kneading drum (11) using the output pulse signals and controls the motor (26) to rotate the upper kneading drum (11) and the lower kneading drum (13) according to the determined rotation rate.

16. A method of controlling a bread maker having a main body (1) divided into an oven compartment (10) and an electric component compartment (20), a pair of parallel kneading drums (11, 13) spaced

apart from each other inside the oven compartment (10) to which are attachable opposite ends of a mixing bag (7) containing ingredients, the kneading drums (11, 13) reversing rotary direction periodically, and a drum driving part (25) in the electric component (20) compartment rotating the kneading drums (11, 13), the method comprising:

stopping operation of the kneading drums (11, 13), which hold the mixing bag (7);

allowing a user to adjust a rotating direction and a rotating angle of the kneading drums (11, 13);

rotating the kneading drums (11, 13) according to the adjusted rotating direction and angle; and

removing the mixing bag (7) from the kneading drums (11, 13).

17. The method according to claim 16, further comprising resetting the kneading drums (11, 13) in an initial state, in which the opposite ends of the mixing bag (7) are attached to the kneading drums (11, 13), after removing the mixing bag (7).

18. The method according to claim 17, wherein the bread maker includes a disk part (41) rotating with one of the kneading drums (11, 13) and having at least one projection (44, 48) radially extending from a circumference thereof; and a rotation sensing part (40) sensing rotation of the at least one projection (44, 48) of the disk part (41) and outputting pulse signals according to the sensed rotation, wherein allowing the user to adjust the rotation direction and the rotation angle of the kneading drums (11, 13) includes controlling the kneading drums (11, 13) based upon the pulse signals.

19. The method according to claim 18, wherein the sensing of the rotation of the at least one projection (44, 48) of the disk part (41) includes emitting light across the rotation sensing part and outputting pulse signals as the at least one projection (44, 48) interrupts the light.

20. The method according to claim 19, wherein the bread maker includes a kneading drum control part (6) rotating the kneading drums (11, 13) in a desired direction and angle, wherein

allowing the user to adjust the rotation direction and the rotation angle of the kneading drums (11, 13) includes allowing the kneading drums (11, 13) to rotate while the rotation sensing part (40) senses the at least one projection (44, 48) of the disk part (41) each time the kneading drum control part (6) is selected.

21. The method according to claim 20, further comprising, as the user repeatedly selects the kneading drum control part (6), rotating the kneading drums (11, 13) in the desired direction at a predetermined rotation angle with each selection of the kneading drum control part (6). 5
22. The method according to claim 20 or claim 21, further comprising stopping rotation of the kneading drums (11, 13) and displaying an error message when the rotation sensing part (40) does not output any pulse signals within a predetermined allowable time after selection of the kneading drum control part (6). 10 15
23. The method according to claim 22, further comprising, when the pulse signals are generated within the predetermined allowable time, determining that the kneading drums (11, 13) are rotating normally and controlling the kneading drums (11, 13) to rotate stepwise with each selection of the kneading drum control part (6). 20 25 30 35 40 45 50 55

FIG. 1

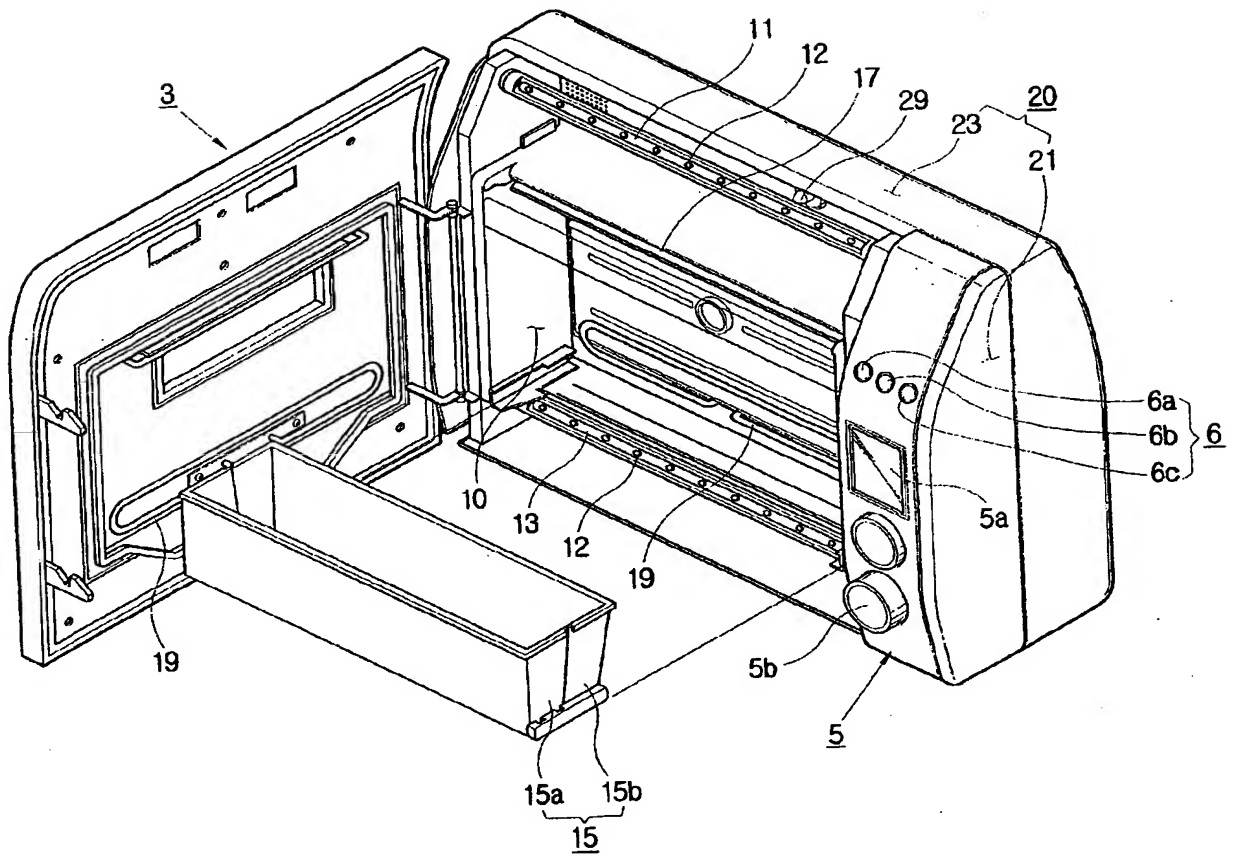


FIG. 2

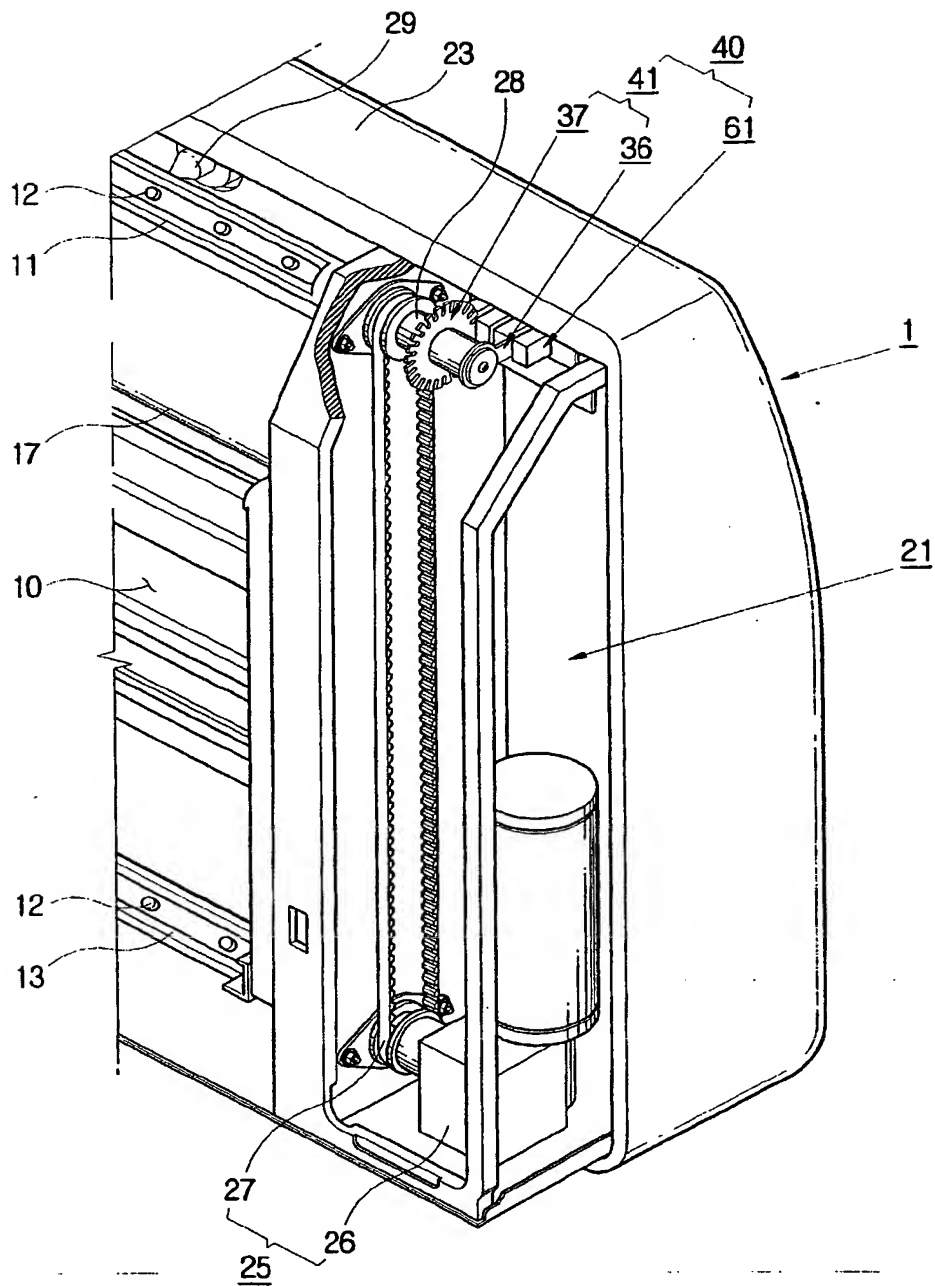


FIG. 3

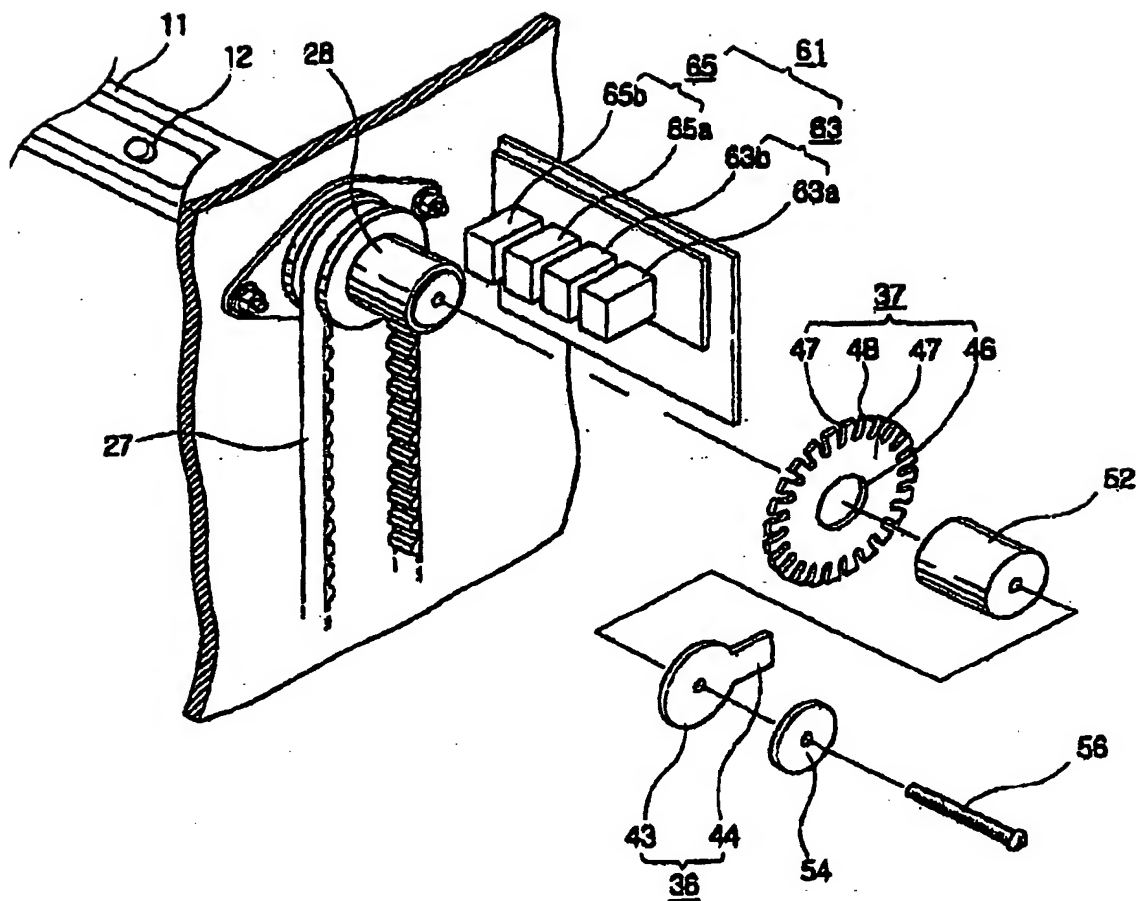


FIG. 4

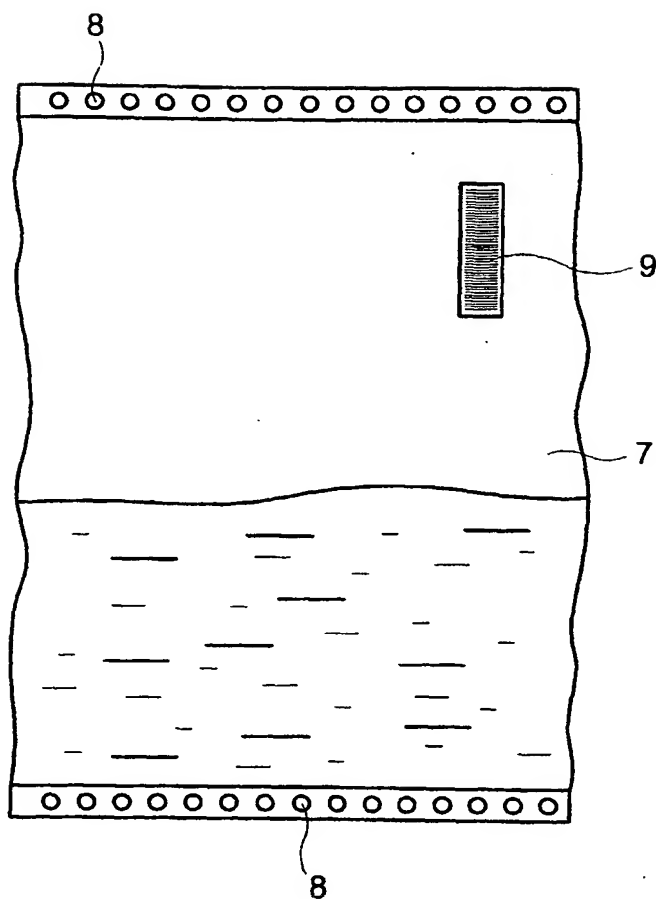


FIG. 5

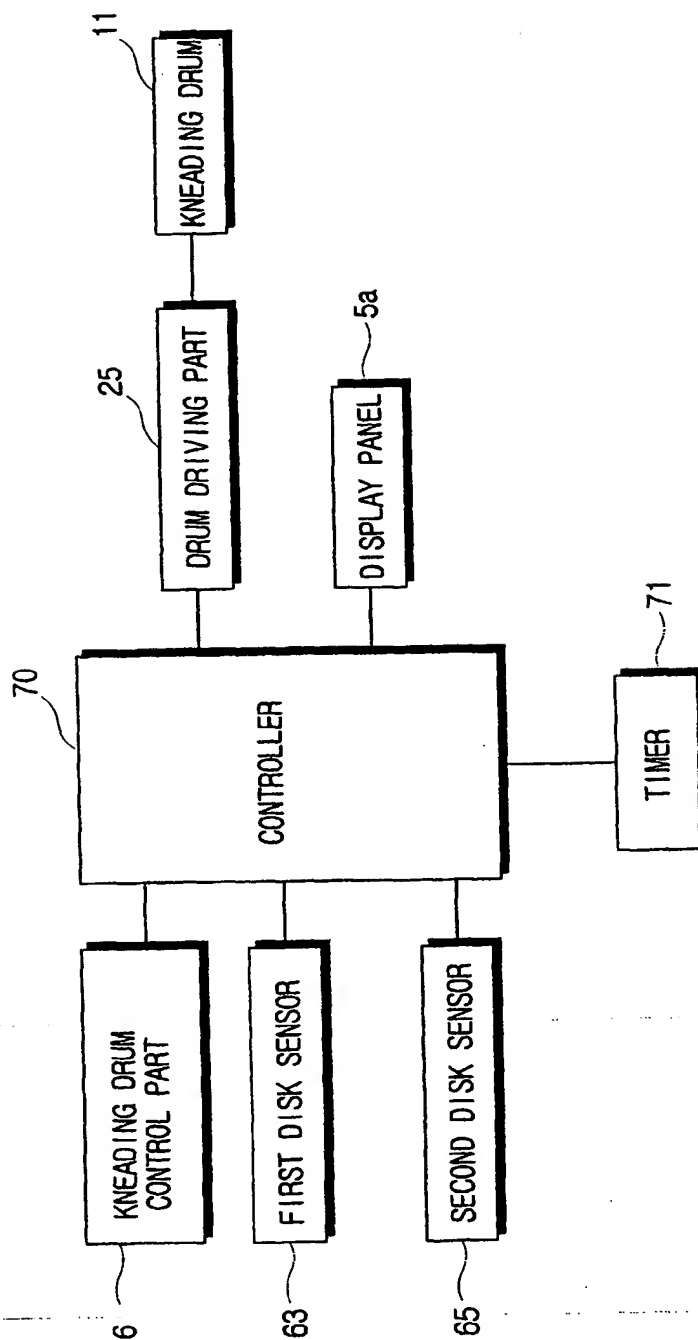
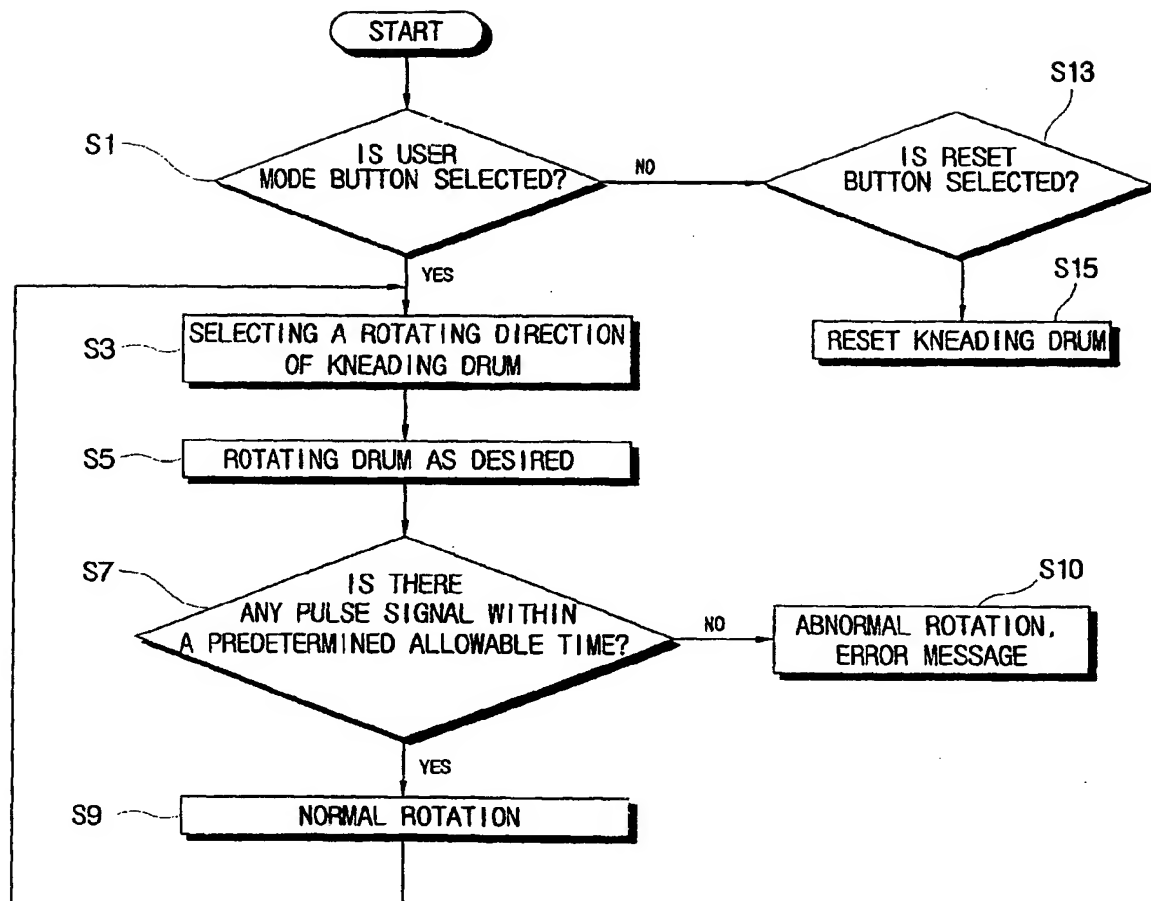


FIG. 6





European Patent
Office

EUROPEAN SEARCH REPORT

Application Number
EP 03 25 1236

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.7)
A	US 5 947 009 A (HEDENBERG ROLF P) 7 September 1999 (1999-09-07) * the whole document *	1,16	A21B7/00
A	US 5 146 840 A (HEDENBERG ROLF P) 15 September 1992 (1992-09-15) * the whole document *	1,16	
A	US 4 803 086 A (HEDENBERG GUNNAR) 7 February 1989 (1989-02-07) * the whole document *	1,16	
			TECHNICAL FIELDS SEARCHED (Int.Cl.7)
			A21B
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search: 28 October 2003	Examiner Silvis, H
<p>CATEGORY OF CITED DOCUMENTS</p> <p>X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document</p> <p>T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document</p>			

EPO FORM 1803 (03/02) (PC/C01)

**ANNEX TO THE EUROPEAN SEARCH REPORT
ON EUROPEAN PATENT APPLICATION NO.**

EP 03 25 1236

This annex lists the patent family members relating to the patent documents cited in the above-mentioned European search report. The members are as contained in the European Patent Office EDP file on
The European Patent Office is in no way liable for these particulars which are merely given for the purpose of information.

28-10-2003

Patent document cited in search report		Publication date	Patent family member(s)	Publication date
US 5947009	A	07-09-1999	AT 235312 T	15-04-2003
			AU 737768 B2	30-08-2001
			AU 1414599 A	07-06-1999
			BR 9814876 A	03-10-2000
			CA 2310844 A1	27-05-1999
			DE 69812691 D1	30-04-2003
			EA 1996 B1	22-10-2001
			EP 1032468 A1	06-09-2000
			HU 0100951 A2	28-12-2001
			JP 2001523444 T	27-11-2001
			NO 20002561 A	18-05-2000
			NZ 504301 A	30-11-2001
			PL 340637 A1	12-02-2001
			TW 391867 B	01-06-2000
			WO 9925467 A1	27-05-1999
			ZA 9810497 A	14-07-1999
US 5146840	A	15-09-1992	WO 9210100 A1	25-06-1992
US 4803086	A	07-02-1989	WO 8603931 A1	17-07-1986
			AT 393771 B	10-12-1991
			AT 903086 A	15-06-1991
			AT 47002 T	15-10-1989
			BE 906013 A1	16-04-1987
			BR 8507305 A	03-11-1987
			BR 8607054 A	23-02-1988
			CA 1268665 A1	08-05-1990
			CH 671321 A5	31-08-1989
			DE 3573512 D1	16-11-1989
			DE 3690660 C2	27-05-1993
			DE 3690660 T	10-03-1988
			DK 393186 A	19-08-1986
			DK 409587 A	06-08-1987
			WO 8703784 A1	02-07-1987
			ES 2003997 A6	01-12-1988
			FI 872791 A ,B,	23-06-1987
			FI 873605 A ,B,	20-08-1987
			FR 2591865 A1	26-06-1987
			GB 2191928 A ,B	31-12-1987
			JP 6055102 B	27-07-1994
			JP 1500320 T	09-02-1989
			KR 9110203 B1	21-12-1991
			NL 8620514 T	23-12-1985
			NO 863316 A ,B,	18-08-1986
			NO 873503 A ,B,	19-08-1987
			SE 465994 B	02-12-1991

EPO FORM P0459

For more details about this annex : see Official Journal of the European Patent Office, No. 12/82

This Page Blank (uspto)